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STATE OF MICHIGAN  
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THOMAS D. WATKINS, JR.  
SUPERINTENDENT OF  
PUBLIC INSTRUCTION

**FISCAL YEAR 2003  
CHILD AND ADULT CARE FOOD PROGRAM  
OPERATIONAL MEMO #25**

**TO:** Child and Adult Care Food Program Sponsors

**FROM:** Julie Stark, Interim Director  
Office of School Support Services

**DATE:** July 15, 2003

**SUBJECT: Pasturized Juice**

This memorandum is to clarify the use of pasturized juice in the Child and Adult Care Food Program. **While there is no current regulation requirement, we strongly recommend that only pasteurized juice be used as part of a reimbursable meal/snack in the child nutrition programs.** The American Academy of Pediatrics supports the recommendation to use only pasturized juice. Pasturized juice is generally identified as such on the product label.

**Health Risk of Unpasteurized or Untreated Juice**

The concern about unpasteurized or untreated juice, such as apple juice, cider, or orange juice, is based on outbreaks of foodborne illnesses caused by pathogenic microorganisms present in these unpasteurized or untreated products. Children, pregnant women, the elderly, and persons with weakened immune systems are at particular risk for serious illnesses, and even death, caused by these harmful microorganisms. The unpasteurized or untreated juice is often referred to as Anatural juice@.

**FDA Regulations for Juice Products**

While most juice is pasteurized, the Food and Drug Administration (FDA) does not require manufacturers to pasteurize their products or use other non-thermal methods, such as Ultra Violet (UV) light, to control foodborne pathogens.

When outbreaks of foodborne illnesses caused by unpasteurized or untreated juice occurred, FDA responded by requiring juice products to have warning labels to identify unpasteurized or untreated juice.

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608 WEST ALLEGAN STREET • P.O. BOX 30008 • LANSING, MICHIGAN 48909  
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However, FDA recently enacted a new rule that requires juice products to be processed using the application of Hazard Analysis and Critical Control Point (HACCP) principles to reduce foodborne pathogens. **This rule eliminated the requirement for the warning label on unpasteurized juice processed with the HACCP principles.**

USDA recommends the use of pasteurized juice to ensure a safe product because most CACFP participants would have difficulty in determining a juice processor's compliance with the HACCP principles. This policy is consistent with the current *Food Buying Guide for Child Nutrition Programs, Revised November 2001*, page 2-43, that recommends using only pasteurized juice.

If you have any questions, please contact our office at (517) 373-7391.

**Please keep this memo on file or in a notebook for quick and easy reference.**